

Garden Dinner Series

Harvest Dinner

Passed Hors d'Oeuvre

Griddle Baguette VN
With apple butter and peanut crumble

Roasted Pumpkin & Apple Flatbread VG
Fried brussels sprouts, fried sage, and pistachios with a pumpkin bechamel.

Sweet Potato Cup GF VN
Cranberry sage chutney

First Course

Served with crusty breads.

Sweet Potato and Apple Bisque GF VG
Apple chips

Carrot & Red Pepper Curry Soup GF VN
Frizzled carrot

Main Entrées

Stuffed Pumpkins VG
Roasted pumpkin stuffed with Moroccan cous-cous, rainbow chard, herbs pickled red onion, served with orange ricotta

Herb Crusted Chicken and Striped Bass GF
With celiac puree-sage brown butter

Roasted Caulilini, Cauliflower, and Romanesco GF VN

Desserts

Black Bottom Pecan Pie
Dark chocolate ganache, sticky pecan filling, maple whipped cream

Pumpkin Pot De Crème GF
Creamy spiced pumpkin pot de crème, pepitas brittle

****VN - Vegan, VG - Vegetarian, GF - Gluten Free****

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

PEPPERS
ARTFUL EVENTS



**New England
Botanic Garden**
AT TOWER HILL